

THE UNITED GRADUATE SCHOOL OF AGRICULTURAL SCIENCE  
GIFU UNIVERSITY



January 11, 2017

Dr. Tuty Anggraini

Lecturer

Arindha University

# CERTIFICATE

It is my pleasure to write and say thank you for your ongoing support of the

International Consortium of Agricultural Science and Southeast Asia for the

Doctoral Education in Agricultural Science and Technology (IC-GU IAS). To every one

collaborative research of the Consortium, I would like to make

you to the United Graduate School of Agricultural Science, Gifu University for the

contribution to the Consortium. I look forward to seeing you soon and hopefully our mutual

collaborative research will be fruitful.

This is to certify that

**Dr. Tuty Anggraini**

has participated as a Guest Speaker in

**International Symposium of Natural Products Chemistry and**

**Applied Life Sciences in UGSAS-GU 2017**

held at

The United Graduate School of Agricultural Science,

Gifu University, Gifu, Japan

March 2 to 3, 2017

I look forward to seeing you soon and hopefully our mutual

collaborative research will be fruitful.

Sincerely,

**Professor Masateru, SENGE**

Dean

The United Graduate School of Agricultural Science,

Gifu University



THE UNITED GRADUATE SCHOOL OF AGRICULTURAL SCIENCE  
GIFU UNIVERSITY



January 11, 2017

Dr. Tuty Anggraini  
Lecturer  
Andalas University

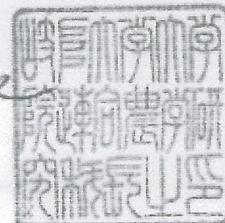
Dear Dr. Tuty Anggraini,

It is my pleasure to write and say thank you for your ongoing support of the "International Consortium of Universities in South and Southeast Asia for the Doctoral Education in Agricultural Science and Biotechnology (IC-GU 12). To carry out collaborative research and educational activities of the IC-GU12, I would like to invite you to the United Graduate School of Agricultural Science, Gifu University for the period from 26 February to 25 March, 2017. During your visit, I also would like to invite you to deliver a lecture to our students.

Accommodations and an economy class round-trip airplane ticket from your home country to Japan, as well as the necessary transportation fees during your stay will be covered by Gifu University.

I look forward to seeing you soon and hopefully our mutual collaboration will be fruitful and long lasting.

Sincerely,



Professor Masateru Senge

Dean

The United Graduate School of Agricultural Science,  
Gifu University



# **The Antioxidant Activity of Colored Rice From Japan, China and Indonesia**

Tuty Anggraini

Andalas University  
Indonesia

International Symposium of Natural Products Chemistry  
and Applied Life Sciences in UGSAS-GU 2017



## **Introduction**

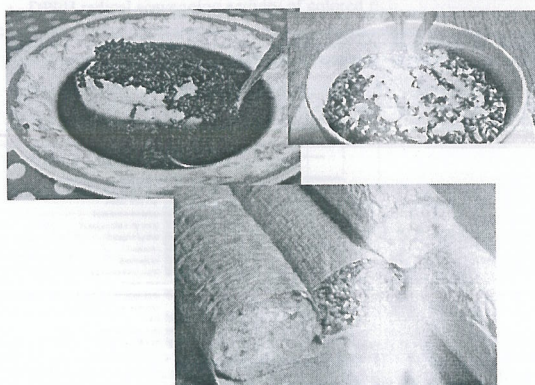
- Colored rice, that is, black, red, and green rice, has been attracting much attention from rice consumers.
- Their characteristic pigments in kernels and in some cases, other plant parts
- Black and red rice cultivars are already available in common markets in many Asian countries and are frequently used as ingredients in colored foods



- Rice bran is a source of natural antioxidants that can be used as free radical scavengers
- Colored rice used as an ingredient in a variety food
- The intensive interest for colored rice has resulted in the emergence of many kinds of secondary products



## **Kembang Loyang**



## **Purpose**

To determine the antioxidant activity, protein and amylose content of colored rice



## Materials and Methods

Rice material : 22 cultivars from Indonesia, Japan and China (9 black rice, 9 red rice, 1 green rice and 3 white rice cultivars)

### Method

- Color measurement : Colorimeter
- Antioxidant activity : DPPH  $\Rightarrow$  Blois method
- Total polyphenols : Folin-Ciocalteu reagent
- Anthocyanin
- Protein
- amylose

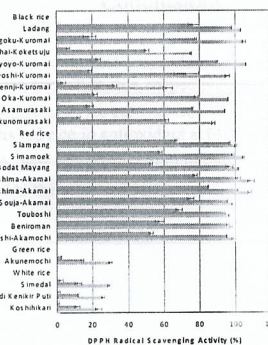
## Results and Discussion

- Profile and kernel characters of the strains used in this experiment

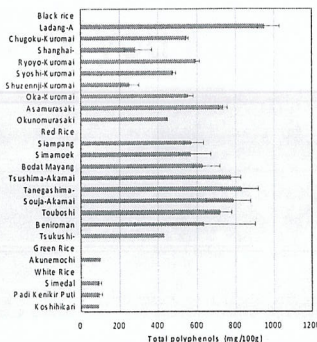
| Rice group            | Hunters reflected color (mean, standard deviation) |     |      |     |      |     |
|-----------------------|--|-----|------|-----|------|-----|
| Variety name          | L*   |     | a*   |     | b*   |     |
| <b>Black rice</b>     |  |     |      |     |      |     |
| 1 Ladang-A            | 22.9   | 2.8 | 6.6  | 1.6 | 5.1  | 2.6 |
| 2 Chugoku-Kuromai     | 18.6   | 1.6 | 2.9  | 0.8 | 0.8  | 0.5 |
| 3 Shanghai-Koketsuju  | 21.9   | 2.6 | 7.1  | 2.1 | 4.2  | 2.8 |
| 4 Ryoyo-Kuromai       | 20.9   | 2.4 | 6.2  | 2.3 | 2.6  | 2.2 |
| 5 Syoshi-Kuromai      | 21.7   | 2.5 | 5.9  | 2.4 | 3.5  | 2.1 |
| 6 Shuzenji-Kuromai    | 23.5   | 4.1 | 8.6  | 2.1 | 7.7  | 3.9 |
| 7 Oka-Kuromai         | 20.9   | 2.3 | 5.6  | 1.5 | 2.1  | 1.4 |
| 8 Asamurasaki         | 15.0   | 1.9 | 2.6  | 0.7 | 0.1  | 0.2 |
| 9 Okunomurasaki       | 16.4   | 1.5 | 2.9  | 0.9 | 0.4  | 0.5 |
| <b>Red rice</b>       |  |     |      |     |      |     |
| 10 Siampang           | 37.7   | 1.9 | 15.6 | 1.2 | 20.6 | 1.2 |
| 11 Simamoeok          | 44.7   | 1.6 | 15.1 | 2.0 | 24.2 | 1.3 |
| 12 Bodat Mayang       | 38.8   | 1.8 | 16.5 | 1.2 | 22.5 | 0.8 |
| 13 Tanshima-Akamai    | 37.3   | 3.0 | 14.2 | 0.9 | 20.0 | 0.9 |
| 14 Tanegashima-Akamai | 35.7   | 2.1 | 15.2 | 0.7 | 20.3 | 0.9 |
| 15 Souja-Akamai       | 38.3   | 2.3 | 14.7 | 1.1 | 19.9 | 1.5 |
| 16 Touboshi           | 42.5   | 2.6 | 14.1 | 1.1 | 21.9 | 0.7 |
| 17 Beniroman          | 36.1   | 2.5 | 14.8 | 0.7 | 20.9 | 0.9 |
| 18 Tsukushi-Akamochi  | 41.2   | 2.2 | 18.0 | 1.2 | 27.4 | 0.9 |
| <b>Green rice</b>     |  |     |      |     |      |     |
| 19 Akunemochi         | 62.3   | 1.9 | -7.4 | 0.6 | 26.2 | 1.1 |
| <b>White rice</b>     |  |     |      |     |      |     |
| 20 Simedal            | 69.2   | 2.1 | 3.0  | 0.5 | 20.5 | 1.1 |
| 21 Padi Kenikur Puti  | 62.7   | 1.9 | 4.6  | 0.7 | 23.4 | 0.7 |
| 22 Koshihikari        | 63.3   | 2.4 | 3.5  | 0.1 | 22.8 | 0.8 |

| Rice group |                    |                  |                              |                |              | Grain shape (mm) |       |           |                            | 1000-grain weight (g) |
|------------|--------------------|------------------|------------------------------|----------------|--------------|------------------|-------|-----------|----------------------------|-----------------------|
|            | Variety name       | Original country | Breeding History             | Starch content | Heading date | Length           | Width | Thickness | Length x width x thickness | Weight (g)            |
| Black rice |                    |                  |                              |                |              |                  |       |           |                            |                       |
| 1          | Ladang-A           | Indonesia        | Native                       | N <sup>1</sup> | 9/03         | 6.4              | 3.0   | 1.9       | 2.1                        | 28.0                  |
| 2          | Chugoku-Kuromai    | China            | Semi-improved                | G <sup>2</sup> | 9/08         | 6.3              | 2.6   | 1.8       | 2.4                        | 21.5                  |
| 3          | Shanghai-Koketsuju | China            | Semi-improved                | G              | 8/29         | 5.8              | 2.9   | 2.0       | 2.0                        | 24.0                  |
| 4          | Ryoyo-Kuromai      | China            | Semi-improved                | G              | 8/25         | 6.4              | 2.5   | 1.7       | 2.5                        | 22.5                  |
| 5          | Syoshi-Kuromai     | China            | Semi-improved                | G              | 8/22         | 5.8              | 2.9   | 2.0       | 2.0                        | 27.9                  |
| 6          | Shuzenji-Kuromai   | China            | Semi-improved                | G              | 8/27         | 5.6              | 2.9   | 2.0       | 2.0                        | 24.0                  |
| 7          | Oka-Kuromai        | China            | Semi-improved                | G              | 8/22         | 6.5              | 2.6   | 1.7       | 2.6                        | 21.9                  |
| 8          | Asamurasaki        | Japan            | Improved                     | G              | 8/06         | 5.2              | 2.7   | 1.9       | 1.9                        | 20.5                  |
| 9          | Okunomurasaki      | Japan            | Improved <sup>2</sup>        | N              | 8/06         | 5.7              | 2.9   | 2.0       | 2.0                        | 25.5                  |
| Red rice   |                    |                  |                              |                |              |                  |       |           |                            |                       |
| 10         | Siampang           | Indonesia        | Native                       | N              | 8/27         | 6.5              | 2.7   | 1.9       | 2.4                        | 27.0                  |
| 11         | Simamok            | Indonesia        | Native                       | N              | 8/23         | 5.8              | 2.8   | 2.0       | 2.1                        | 21.9                  |
| 12         | Bodat Mayang       | Indonesia        | Native                       | N              | 8/22         | 6.3              | 2.7   | 1.8       | 2.3                        | 26.9                  |
| 13         | Tanshima-Akamai    | Japan            | Native (Shrine) <sup>2</sup> | N              | 9/06         | 5.1              | 3.0   | 1.9       | 1.7                        | 21.8                  |
| 14         | Tanegashima-Akamai | Japan            | Native (Shrine) <sup>2</sup> | N              | 9/11         | 5.3              | 3.0   | 2.0       | 1.6                        | 23.3                  |
| 15         | Souja-Akamai       | Japan            | Native (Shrine) <sup>2</sup> | N              | 9/06         | 5.7              | 2.9   | 1.9       | 1.9                        | 23.7                  |
| 16         | Touboshi           | Japan            | Native indica                | N              | 8/27         | 5.8              | 2.4   | 1.8       | 2.4                        | 19.8                  |
| 17         | Benroman           | Japan            | Improved <sup>4</sup>        | N              | 9/06         | 5.0              | 3.0   | 2.1       | 1.7                        | 22.8                  |
| 18         | Tsukushi-Akamochi  | Japan            | Improved <sup>5</sup>        | G              | 9/02         | 5.1              | 2.6   | 2.0       | 1.8                        | 21.1                  |
| Green rice |                    |                  |                              |                |              |                  |       |           |                            |                       |
| 19         | Akunemochi         | Japan            | Native                       | G              | -            | 4.4              | 2.8   | 1.9       | 1.6                        | 17.3                  |
| White rice |                    |                  |                              |                |              |                  |       |           |                            |                       |
| 20         | Simedal            | Indonesia        | Native                       | N              | 8/19         | 5.7              | 3.1   | 2.2       | 1.8                        | 30.3                  |
| 21         | Padi Kenikur Puti  | Indonesia        | Native                       | N              | 9/18         | 6.4              | 2.1   | 1.7       | 3.0                        | 18.5                  |
| 22         | Koshihikari        | Japan            | Improved                     | N              | 8/12         | 5.1              | 2.8   | 2.1       | 1.8                        | 23.0                  |

- DPPH radical scavenging activity of colored rice



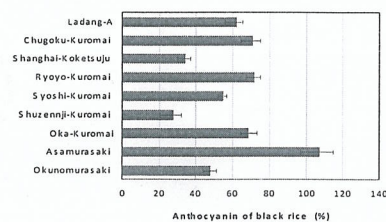
- Total Polyphenol





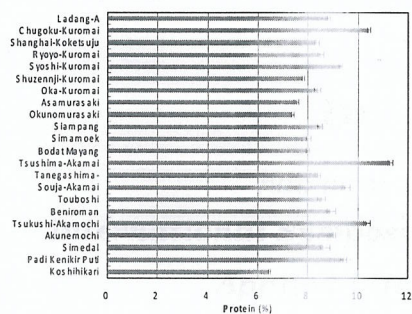
- The red rice cultivars contained about 4-7 times higher total polyphenol as compared to green and white rice

#### • Anthocyanin

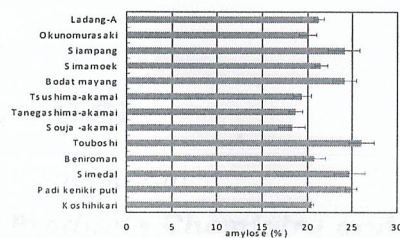


Anthocyanin compounds may be responsible for the major portion of the antioxidant activity of black rice

#### • Protein content of colored rice



#### • Amylose content of colored rice



Amylose content is one of the most important to determine rice quality

#### Conclusions

- Red rice showed highest antioxidant activities followed by black, green and white rice, respectively.
- Ladang-A, a black rice cultivar from Indonesia have the same potency as red rice in antioxidant activity.
- Ladang-A, was remarkably high in polyphenolic content compared to the other cultivars.

## Thank you

